WEDDING LOCATIONS AND FEES

Thank you for your interest in hosting your event at the Islamorada Resort Collection! We are thrilled at the prospect of working with you and hope you and your guests will enjoy all that our Collection has to offer.

Site Fees for weddings and events with the Islamorada Resort Collection vary based on your selection of resort, location of event, duration, and date. Site Fees are subject to increases on holidays and are issued at the discretion of the IRC Event Team. Please call 305-433-9948 for all inquiries.

Postcard Inn Resort .......... up to $7,000.00
Amara Cay Resort ............. up to $6,000.00
Pelican Cove Resort .......... up to $3,500.00
La Siesta Resort............... See page 32

When booked in conjunction with any of our 2019 Wedding Packages, Location Fees include the following:
White folding chairs for outdoor events.
Tables with full-length white table linens.
China, tableware, and glassware (acrylic is used outdoors).
House center pieces.

Standard event set-up by our team will begin no more than two hours prior to the scheduled event start time. Any earlier set-up time requests for decorating must be requested in advance, in writing, and are subject to availability and will be charged at 50% of rental rate per hour.

Food and Beverage Minimums will apply for all events. These are determined based on time of year, event location, and day of the week.

22% service charge and 7.5% sales tax will be assessed on all of the above fees.

Miscellaneous Fees
Vendor Meals..................................................$40.00 per vendor
Wine Service at Dinner.................................$4.00 per guest
Gift Bag Distribution to Guests at Front Desk ....$5.00 per bag
Gift Bag Distribution in Room.......................$10.00 per bag
Amara Cay Resort Guest Rooms

Taking a color cue from our Florida Keys surroundings, our climate controlled guest rooms and suites are beautifully furnished in fresh neutrals with rattan and wood accents, creating retreats infused with the easy elegance of the tropics. All have private furnished balconies and a king or two queen beds with premium bedding with triple sheeting, plush bathrobes and cozy slippers.

Pelican Cove Resort Guest Rooms

Nestled in a seaside garden setting, the sleek and stylish guest rooms and suites have been fully renovated with light wood furnishings, crisp cotton bedding and sand-colored neutrals with pops of tropical color and original artwork. Guests enjoy beautiful Atlantic Ocean views from furnished balconies.
Postcard Inn Resort Guest Rooms

From crisp white bedding and whitewashed headboard classic guestrooms to beach chic and secluded cottages, turquoise and sky blue, our guest rooms and suites exude fresh island style.

All contracted wedding events are offered a wedding discount off prevailing classic guestroom rates at the time of booking, based on availability (excluding holiday weekends, cottages and suites).

"Sleep - the most beautiful experience in life – except drink."
-W.C.F.
Lucky in Love Wedding Package

25 guests minimum

Packages includes:

Three Hours Beer & Wine Bar

Champagne Toast

Two Butler Passed Hors d’Oeuvres

Buffet Style Dinner

Cake Cutting Services

1 Bartender per 50 guests

$130.00

per person

Add a Signature Welcome Drink of your choosing .....$6.50 per guest

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.
Love Me Knot Wedding Package
25 guests minimum

Packages includes:

Four Hour Open Bar
Champagne Toast
Four Butler Passed Hors d’Oeuvres
Plated or Buffet Style Dinner
Shell Motif Wedding Cake
Cake Cutting Services
1 Bartender per 50 guests

$175.00 per person

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.
Beyond the Sea Wedding Package
25 guests minimum

Packages includes:

Four Hour Open Luxury Bar
Signature Welcome Drink
Champagne Toast
Four Butler Passed Hors d’Oeuvres
Stationed or Buffet Style Dinner
Shell Motif Wedding Cake
Cake Cutting Services
1 Bartender per 50 guests

$220.00
per person

There is a 22% taxable service charge and 7.5% sales tax added to all food, beverage, room rentals, and any rental items.
Brunch & Bubbly Wedding Package

2-Hour Brunch Reception

Beach Front Ceremony
Location: $1,500.00

$60 Per Person

Omelet Station:
Proteins (Choose 3): Crab, Lobster, Bacon, Sausage, Ham
Veggies: Spinach, Tomatoes, Mushrooms, Peppers, Onions
Cheese (Choose 3): American, Swiss, Provolone, Cheddar, Feta

Sides: Breakfast Potatoes, Grits, Bacon, Sausage

French Toast Bar:
Pineapple Confit, Strawberries, Bananas, Apples, Butter, Greek Yogurt, Honey, Maple Syrup, Whipped Cream

Fresh Seasonal Fruit

Assorted Pastries

“Love Is Sweet” Assorted Mini Dessert Display

Mimosa and Bloody Mary Bar

Also Includes: Freshly Brewed Coffee, Fresh Squeezed Orange and Grapefruit Juices
Butler Passed Hors d’Oeuvres

Served Chilled

• Tuna Tartare, Sweet Soy Sauce, Wasabi Crème Fraiche, Crisp Wonton
• Caprese Skewer with Cherry Tomato, Baby Mozzarella, Basil & Balsamic Reduction
• Keys Jumbo Shrimp, Ancho Guava Cocktail Sauce
• Roasted Tomato Bruschetta with Mozzarella on Crostini
• Yellowtail Ceviche
• Prosciutto Wrapped Melon
• Goat Cheese Bruschetta, Sweet Tomato Jam
• Watermelon and Goat Cheese Shooter, Mint Balsamic Glaze
• Pepper Seared Tenderloin of Beef on Garlic Toast Point

Served Warm

• Crab Cake, Remoulade
• Bahamian Conch Fritters, Key Lime Aioli
• Ocean Scallops & Bacon, Balsamic Glaze
• Vegetable Spring Rolls, Thai Chili Dipping Sauce
• Coconut Shrimp, Mango Chili Dipping Sauce
• Bacon Wrapped Shrimp, Mango B.B.Q. Sauce
• Mini Cuban Panini with Roast Pork, Swiss Cheese, Pickle and Mustard
• Beef Wellingtons
• Island Jerk Chicken Kabob, Mango Sweet Chili
• Margherita Flatbread
• Chimichurri Lamb Lolli Pop
• Duck Pot Stickers, Citrus Ponzu
• Truffle Mac & Cheese Bites
Enhancement Displays

FARMER’S VEGETABLE CRUDITÉ  8-
Garlic Hummus, Roasted Onion Dip, Spinach Yogurt

SAY CHEESE!  10-
Chef’s Selection Artisanal Cheeses, Dried Fruit, Spiced Pecans, Tomato, Assorted Grilled Breads

ANTIPASTO  16-
Prosciutto Ham, Salami, Chorizo, Chef’s Selection Artisanal Cheese Cured Olives, Roasted Tomatoes, Grilled Vegetables Assorted Grilled Breads

CITRUS POACHED CHILLED SHRIMP  19-
Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon, (3 pieces per person)

SEASONAL OYSTERS ON THE HALF SHELL  -MARKET PRICE
Shallot Mignonette, Horseradish Tomato Chili Cocktail Sauce, (3 pieces per person)

FRUITS DE LA MER  -MARKET PRICE
Oysters, Prawns, Lobster, Mussels, Colossal Blue Crab, Spicy Piquillo Remoulade, Mignonette, Horseradish Tomato Chili Cocktail Sauce

Love is Sweet Displays

VIENNESE TABLE: ASSORTED MINI INDULGENCES  12-
Mini Key Lime Pie, Fruit Tarts, Cheesecake Bites and Chocolate Bites

CANDY BAR  10-
(Select Any 5)
Assorted Jelly Beans, Rock Candy, Spice Drops, Gummy Bears, Candy Buttons, Good N’ Plenty, Smarties, Whoppers, Peppermint Puffs and Licorice. Paper Bags, Display Baskets and Scoops included.

S’MORES BAR  15-
Graham Crackers, Hershey Chocolate Bars and Marshmallows.
Salads
Select one

GARDEN SALAD
Tomatoes, Cucumbers, Carrots, and Croutons with Balsamic Vinaigrette

ARUGULA SALAD
Strawberries, Red Onion, Feta Cheese with Florida Citrus Vinaigrette

KEY LIME CESAR SALAD
Romaine Lettuce, Home Made Croutons, Parmesan Cheese, and Key Lime Cesar Dressing

WEDGE SALAD
Iceberg, Bleu Cheese, Cherry Tomato, Chopped Bacon, with Bleu Cheese Dressing

WATERMELON SALAD
Watermelon, Feta Cheese, Red Onion, Basil, Mint, with Balsamic Glaze

Entrees
Choose Two

SWEET MANGO CHICKEN BREAST with Florida Sour Orange and Garlic Honey Glaze

PAN SEARED MAHI-MAHI with Tropical Fruit Salsa, Key Lime Beurre Blanc

BRAISED SHORT RIB with Red Wine Jus

PAN ROASTED GROPER with Mango Beurre Blanc

HERB BUTTERED YELLOW TAIL SNAPPER al Limon

NEW YORK STRIP with Black Peppercorn Brandy Cream

FILET MIGNON (8OZ) with Port Reduction

All Entrees served with Chef’s Selection of Seasonal Vegetables and Starch.
**Duet Plates**

Additional Cost

**SWEET MANGO CHICKEN AND MAHI MAHI 10-**  
Chicken with Florida Sour Orange, Garlic Honey Glaze and Pan Seared Mahi Mahi with Key Lime Butter

**FILET MIGNON AND SEARED SHRIMP 26-**  
Petit Filet Mignon (5oz) with Veal Demi  
and Pan Seared Yellowtail Snapper with Lemon Caper Beurre Blanc

**SHORT RIB & SCALLOPS 30-**  
Braised Short Rib with Red Wine As Jus, Pan Seared Scallops with Lemon Caper Beurre Blanc

**“SURF & TURF” FILET AND LOBSTER TAIL 46-**  
Petite Filet Mignon (5oz) with Port Wine Demi  
and Florida Lobster Tail with Drawn Butter

*All Entrees served with Chef’s Selection of Seasonal Vegetables and Starch*
Buffet Selections
Minimum 25 guests

**Island Buffet**

Choice of Salad
Choice of Appetizer:
  - Seafood Ceviche OR Guava Shrimp Skewers

Choice of Two Entrees:
- Rum Glazed Mahi, Citrus Beurre Blanc, Pineapple Salsa
- Braised Short Ribs with Mango B.B.Q Glaze
- Grilled Flank Steak with Chimichurri

Choice of Two Sides:
- Yellow Rice and Beans
- Roasted Potatoes
- Marinated Grilled Vegetables

Dinner Rolls, Butter

**A Touch of the Keys**

Choice of Salad
Choice of Appetizer:
  - Seafood Ceviche OR Guava Shrimp Skewers

Choice of Two Entrees:
- Local Mahi Mahi, Roasted Corn and Black Bean Salsa, Key Lime Butter
- Grilled Flank Steak
- Grilled Mango Habanero Rubbed Chicken, Avocado Salsa, Cilantro Sour Cream

Sides:
- Island Rice
- Fresh Seasonal Vegetable Medley

Dinner Rolls, Butter
KALUA PUA’A ROASTED PIG
Polynesian Style Whole Roasted Pig, Pineapple B.B.Q. Sauce, Kings Hawaiian Rolls
$150 - Chef Attendant Fee

SOUTH OF THE BORDER TACO STATION
Select 2:
Carne Asada Skirt Steak, Mojo Chicken, Roasted Pork Carnitas, Yucatan Shrimp served with Soft & Hard Shell Tortillas, Shredded Lettuce, Fresh Tomatoes, Guacamole, Pico De Gallo, Queso Blanco, and Cilantro Cream
Mexican Fried Rice and Frijoles
$150 - Chef Attendant Fee

GOURMET SLIDER STATION
Kobe Beef Sliders, Red Onion Jam, Blue Cheese Spread
Crispy Southern Fried Chicken, Roasted Garlic Aioli, Dill Pickle Chips
Mini Maryland Crab Cakes, Key Lime Aioli, Crunchy Slaw
Roast Pork Carnitas, Mojo B.B.Q., Crispy Onion Straws
$150 - Chef Attendant Fee

CARVED PRIME RIB AJUS
With Creamy Horseradish, Au Jus, Grain Mustard, Mayo & Silver Dollar Rolls
$150 - Chef Attendant Fee

PASTA YOUR WAY
Select Two Pastas, Two Sauces, and Six Sides
Pastas: Tortellini, Farfalle, Penne
Sauces: Marinara, Alfredo, Pesto, Vodka, Garlic, Extra Virgin Olive Oil
Sides: Tomatoes, Asparagus, Baby Spinach, Sliced Mushrooms, Peas, Onion, Roasted Peppers, Onions,
Sausage, Mini Meatballs, Shrimp, Bell Peppers, Artichoke Hearts, Capers, Olives, Pancetta,
Roasted Garlic
$150 - Chef Attendant Fee

PAELLA VALENCIA
Valencia Short Grain Rice Simmered With Saffron, Chicken, Shrimp, Calamari, Mussels, Clams, Chorizo Sausage, Sweet Peas And Fire Roasted Red Peppers
$150 - Chef Attendant Fee

WHOLE ROASTED LOCAL CATCH
Jamaican Jerk Seasoning, Wrapped In Banana Leaves, Served With Scotch Bonnet Aioli And Key Lime Remoulade
$150 - Chef Attendant Fee
Cheese Burger in Paradise
Rehearsal Dinner

60- per person
(2 hours)
Red or White Sangria
Imported and Domestic Beer
Assorted Sodas and Bottled Water

Choice of:
Cheese Burger & Pulled Pork Sliders, American Cheese and Caramelized Onions

OR
Fish & Chicken Taco Station
Fresh Catch, Grilled Chicken, Marinated Cabbage, Chipotle Cream, Guacamole, and Pico de Gallo

Includes:
Tricolor Tortilla Chips
Guacamole, Jalapeno Cheese, Salsa & Sour Cream

Key Lime Pie or Key Lime Tartelettes
Luau Rehearsal Dinner

35 Person Minimum

Whole Roasted Pig
Mango Namasu
Kahlua Chicken with Pineapple
Fresh Hawaiian Plantains
Coconut Fried Rice
Tamari Stir Fried Vegetables

$45 Per Person
Farewell Breakfast...
Includes Freshly Brewed Coffee and Hot Tea

Omelet Station
12- per person
Choice of Onions, Bell Peppers, Diced Tomatoes, Sautéed Mushrooms, Spinach, Smoked Ham, Crisp Bacon and Cheddar Cheese
$150 – Chef Attendee Fee

Breakfast Pastries
16- per person
Assortment of Mini Croissants, Muffins, Danish, Butter and Preserves
Assorted Bagels and Cream Cheese

Benedicts Bar
25- per person
Traditional Eggs Benedict
Crab Cake Benedict with Lemon Dill Hollandaise
Tenderloin Benedict with Roasted Tomato Béarnaise Sauce
Breakfast Potatoes

Bon Voyage Breakfast Buffet
30- per person
Fresh Florida Orange, Grapefruit and Cranberry Juices
Sliced Fresh Seasonal Fruits and Berries
Assortment of Mini Croissants, Muffins, Danish, Butter and Preserves
Assorted Bagels, Cream Cheese
Smoked Salmon, Sliced Tomatoes, Red Onions, Capers, Lemons
Fluffy Scrambled Eggs, Crispy Bacon and Breakfast Sausage
Breakfast Potatoes
....and Brunch
Include Freshly Brewed Coffee, Decaf and Hot Tea

Soup & Salad Station 20- per person
Select One Soup & One Salad
Soups: Cream of Potato and Leek Soup, Conch Chowder, Black Bean Soup
or Bouillabaisse Chowder
Salads: Arugula Salad, Key Lime Caesar Salad, Or Watermelon Salad

Deli Buffet 25- per person
Assorted Panini Sandwiches Of Cured Meats,
Artisanal Cheeses and Homestead Veggies
Bags Of Kettle Chips

Bite Sized Snack Bar 15- per person
Brownies, Cookies, Cupcakes, and Key Lime Tarts

Unlimited Bloody Mary's
20- per person, two hours
Premium Vodka
Tomato Juice, Assorted Hot Sauces, Horseradish,
Old Bay, Celery Salt, Sea Salt, Cracked Pepper
Pickled Green Beans, Celery, Carrot Shavings,
Jumbo Shrimp, Scallion, Olives, Pickle Spear
$150 Bartender Fee

Unlimited Mimosas
20- per person, two hours
Fresh Orange Juice and Sparkling Wine
Bar Selections

**Beer and Wine Bar**

Beer
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra
Corona, Heineken,

House Wine
Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay

**Premium Open Bar**

Liquor
Tito’s Handmade Vodka, Bombay Gin,
Bacardi Superior Rum, Canadian Club Whiskey,
Jim Beam Bourbon, Dewars Scotch, Sauza Signature Blue Silver 100%

Domestic and Imported Beer and House Wine Selections

**Luxury Open Bar**

Includes Premium Bar Selections

Liquor
Grey Goose Vodka, Hendricks Gin, Bacardi Maestro Grand Reserve,
Captain Morgan Spiced Rum, Crown Royal Canadian Whisky, Patron
Silver Tequila, Johnnie Walker Black Scotch, Jameson 18 Irish Whiskey,
Glenlivet 12 Single Malt Whiskey

Domestic and Imported Beer and Upgraded Wine Selections
Toes in the Sand Package

Siesta Beach Location Fee
Four hours of house beer, wine, and mixers for up to 50 guests
Champagne toast
Discounted rate for guestrooms
(based on availability)
Your guests are required to fill the
6 Beachfront Cottages
(2 night minimum applies)
$7,500.00
inclusive of all taxes, fees, and gratuities

Rules & Regulations

Day of (at minimum) Wedding Coordination is required for all events hosted at La Siesta Resort.

Islamorada Resort Company Catering recommended, please request menu if interested.
Outside Catering is permitted, we will provide a list of approved vendors upon contracting.
Noise Ordinance for all events must end by 10:30pm on Sun-Thurs and 11:00pm on Fri-Sat.